

# NEIPA

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **20**
- SRM **4.7**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **10 %**
- Size with trub loss **12 liter(s)**
- Boil time **20 min**
- Evaporation rate **10 %/h**
- Boil size **14.5 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

## Steps

- Temp **64 C**, Time **50 min**

## Mash step by step

- Heat up **12 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **50 min** at **64C**
- Sparge using **6.5 liter(s)** of **76C** water or to achieve **14.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Castle Malting - Pilsneński 6-rzędowy	3 kg (75%)	80 %	5
Grain	Płatki pszeniczne	0.4 kg (10%)	85 %	3
Grain	Oats, Flaked	0.4 kg (10%)	80 %	2
Grain	Słód owsiany Fawcett	0.2 kg (5%)	61 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	20 g	10 min	12.4 %
Whirlpool	Galaxy	30 g	1 min	15 %
Whirlpool	Mosaic	30 g	3 min	12 %
Dry Hop	Sabro	40 g	1 day(s)	15 %
Dry Hop	Galaxy	40 g	3 day(s)	15 %
Dry Hop	Nelson Sauvín	40 g	3 day(s)	11 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WLP066 - London Fog	Ale	Slant	80 ml	Wlp